THE HERALD.

AGRICULTURAL.

Cutting and Curing Clover Hay.

As many of our readers in the southern states are now ready to commence cutting and securing this valuable crop, as few crops suffer greater injury from mismanagement than clover hay, we make the following suggestions: Clover, when properly cured, is fully equal to the best timothy hay for feeding purposes, and when thus cured, contains at least 1.15 per cent. of sugar. The amount of sugar in the clover is the greatest when in full blossom and the heads are nearly matured. Clover should never be exposed to the sun longer than is necessary to expel the external moisture. If the weather is fair, and the mowing is commenced in the morning, that which is first cut, should be put up in small light cocks, of 50 to 100 pounds each, before night, and that which is cut in the afternoon should be put up in the same way the following morning as soon as the dew is off. Put up in this way, it will generally cure sufficiently in two or three days to haul in; but before it is loaded, if there should be an excess of moisture that would not be evaporated while loading and unloading, the cocks should be turned over. Too much drying, when the hay is to be stacked or put into the mow, renders the leaf stem so brittle that many leaves are broken off. Good judgment should be exercised in this particular. If the clover is put up in large cocks, longer time will require to cure it, and the danger of its becoming injured will be greatly increased. To make bright, sweet hay, the mode of stacking is important. Some means of ventilation may be employed, and in the stack or barn, that of filling a wheat sack with straw and raising it as fast as the clover is deposited in layers in the mow or stack, is a good means of making a ventilating flue.

The hay will be improved, and the tendency to fermentation diminished, by the application of two or three quarts of salt to each ton, mingled through the hay as it is placed in layers on the stack or in the mow. As a rule, no more salt should be used on the hay than will be likely to be wanted by the animals that are to eat it. Clover cured in the manner we have indicated, will be sweet, bright and healthful to either cattle or horses. If no care is used in curing it, as is too frequently the case, and it is dried to death as it were, or it is exposed to rains and dews while being cured, it loses the fine aroma peculiar to it, as well as the leaves and more nutritious portions of it, and nothing but a blackened, almost worthless mass of stems, remains. It will pay, and pay well, to use more care and judgment in curing clover hay.—*Rural World.*

A Discovery About Corn.

A writer in the *Western Rural* says: An intelligent and reliable neighbor of ours, who has for years been making experiments with corn, has discovered an importance and value in replanting corn, which is quite novel and worthy of publication. We have always thought replanted corn was of very little consequence, but this gentleman says "it is of so much consequence he replants whether it is needed or not—or rather, he plants two or three weeks after the crop is planted, a hill every fifteen row each way." He says: "If the weather becomes dry during filling time, the silk and tassels both become dry and dead. In this condition, if it should become seasonable, the silk revives and renews its growth, but the tassels do not recover. Then, for want of pollen, the new silk is unable to fill the office for which it was designed. The pollen from the late planted corn is then ready to supply the silk, and the filling is then completed." He says nearly all the abortive ears, so common in all corn crops, are caused by the want of pollen, and he has known ears to double their size in this second filling.

How to Buy Profitable Pigs.

A man who was noted for always having pigs which fattened easily, gave the following as the secret of his success: "I always choose good-natured pigs. Those that, when they eat, are constantly running from one trough to another, and knocking their snouts against the next pig, I sell to my neighbors, who don't know better than to buy such troublesome animals, while my contented pigs get fat." This is only putting into useful practice the old proverb: "Laugh and grow fat."

Breeding sows should be penned by themselves and fine-cut straw furnished for bedding. They should be fed daily a few roots and potatoes. Corn alone is too stimulating, and tends to produce a feverish, excitable condition.

Planting Fruit Trees Near the Line.

The courts, it appears, have decided that a man has no legal claim to a part of the fruit of a tree growing near the division line, and drawing largely upon his soil for its growth and productions, not because the complaining party has no grievance; but because the "scales of justice" are inadequate to the exact division of the truth.

It is decided that the aggrieved party may cut off the limbs that hang over his ground, but he must do this with as little damage as possible; which means, I suppose, that he must use sharp tools and wax the ends of the stubs.

On his right to dig down and cut off the thieving roots which may be feeding on his dear-bought superphosphate, they do not give an opinion; but it is inferred that he has no remedy not expressly granted by the courts.

On the same principle a man may tether his cow on his neighbor's grass if he drives the stake on his own land. The courts would, doubtless, give the neighbor the right to drive the cow back whenever it tresspassed; but he must do it gently. The milk would, of course, belong to the owner of the cow.

Now, so far as this decision affects the trees already planted, it makes but little difference, as there are very few persons who would feel disposed to have any contention with their neighbors, to get what clearly appeared to them their own; but it is because it gives legal sanction to that which is morally wrong, and encourages that class of people who are willing to take all the laws allow, to continue a practice which ought to be discontinued.

A row of fifty apple trees set, within four feet of the line, would, in twenty years, extend their roots at least two rods beyond the line; and while the owner of this strip of land has the unquestioned right to all it can produce, he gets no more than half a crop for his outlay, for culture and fertilizers; a return which would hardly leave him any profit. It would, probably, be just as well for him to give the owner of the trees a lease for a strip two rods wide during the life of the trees as to continue to cultivate it.

In regard to the custom of claiming all the trunks of forest trees on the premises, however much they may have extended their roots across the line, the case is not parallel; because first, there is a reciprocity, which, if not exactly equal, is generally near enough to be satisfactory; and second, because no damage can be claimed; as the growth of a forest improves the soil by drawing sustenance deep in the ground, and shedding its leaves and products upon the surface. So that a tree, growing in a dense forest, so near the line as to draw about as much from one side as the other, has done good service to the party who cannot claim the trunk.

The nearest that fruit trees should ever be planted to the line is halt the usual distance trees are planted in the orchard. If pear, plum, or cherry, ten feet; and then the roots will encroach enough in a dozen years to draw largely from land adjoining, if cultivated.—*Correspondence Horticulturist.*

About Turnips.

No farmer should be without turnips, and the more he has the better. In England the turnip crop is only second to that of wheat. Cattle, sheep and swine are fed throughout the year on roots in preference to grain, at less than one-third the cost. Throughout the continent of Europe every farmer prepares for his crop of beets and turnips as we do for wheat and tobacco, and no man is reckoned skilled in husbandry until his pits and barns have an ample supply of these articles to carry his stock through the winter months.

In America, owing to the cheapness of grain, particularly Indian corn or maize, we have never given due attention to root crops of any kind, and a farmer who has a few square yards of turnips for family use and to produce salad in the spring imagines that he has done well.

Time and economy in farming will change these customs, and learn our people the cheapest food for stock are the roots that grow in the ground—such as rutabagas, turnips, chufas, beets, artichokes, &c., &c.

Now every farmer can be succesful in raising turnips who will only use the proper precautions in sowing his seed. The old saying "that turnips will not grow for any man who has not a scolding wife," may be true in one sense, that is, a "scolding wife" has energy to force a "lazy husband" to go to work and sow his seed—a power which, unfortunately, too many excellent wives have to employ or starve. But the difficulty with many persons is that the "put off" policy keeps the seed out of the ground too long. Turnips should, in the State of Kentucky, be always sown in July, or at any rate by the 10th of August. The old North Carolina rule was, "sow your seed on the 21st of July, you'll have turnips wet or dry," is practically correct, and when the ground is well cultivated beforehand, and thoroughly pulverized, and good seed mixed, half summer and half winter turnips, and sown in due season on new land or richly manured old land, you need not have any fears of a good crop for fall and winter use, with salad enough next spring for yourself and all the lazy neighbors.

HOUSEHOLD HINTS.

To tell good eggs put them into water—if the large ends turn up they are not fresh. This is an infallible rule to distinguish a good egg from a bad one.

Take a tomato, not over-ripe, and cut it into slices, as you would a cucumber; take a small onion, and cut it up as fine as you can, sprinkle it over the tomato slices, and salt, pepper and vinegar at discretion, and you will have a salad which, as a relish, puts the cucumber to shame.

To cook asparagus, cut in very small pieces and boil twenty minutes in water pretty well salted; then skim it out, throw away the water, put the asparagus back, and pour over it some cream. Take a tablespoonful of flour and the same of butter, mix them well together, and stir into the cream. Let it boil up and it is done. Try this, and you will say it is the very best way to serve asparagus you ever read or heard of.

For spiced tomato pickles, to one gallon of sliced tomatoes that are just turning white and have been scalded in salt and water sufficient to make them a little tender, mix a tablespoonful of ground pepper, one of mace, one of cloves, one of ground mustard, one of cinnamon, four of white mustard seed, two of celery seed or celery salt, one pod of green pepper, four onions chopped fine, half pint grated horseradish. Mix all together and put a layer of each alternately; add one pound of sugar and cover with vinegar.

GERMAN GRUTZE.—Boil two pints of fruit in a quart of water, and when tender pass it through a sieve. Then boil and sweeten it with sugar. Add half a pound of sago, well soaked in cold water, stirring the whole over the fire until the sago is dissolved. Pour it into a mould. When cold turn it out; and serve with cream or custard.

HAM AND EGGS.—The association of eggs with ham is of such honored antiquity that it would be unwise to disturb it. Break eggs, then, one by one, into a pan in which ham has been lightly and quickly browned—not dried up—and fry them a light brown on the under side. By this time they will have assumed a consistency on the top and must be taken up carefully with a fish slice or skimmer, without turning, and placed round the edge of the dish, the ham occupying the center.

TO FRY CHICKENS.—The best fried chickens are thus prepared: The chickens are killed, scalded, picked and washed out cleanly in water; then quartered and thrown into boiling lard. In a few minutes they are done brown, and are then removed and served up hot and dry, not put into grease again. In this way the fowl "is tender as chicken," and is a great delicacy. If you don't believe it, try it, and if you do believe it, try it.

HAIR DRESSING. A nice dressing for the hair is said, by a correspondent of the *Christian Monitor*, to be cold tea. She uses it twice a day, and insures a fine growth of beautiful luxuriant and healthy hair, with less trouble, no danger of injury to scalp or hair, no expense, and in less than any or all of the quick mixtures which are so loudly and persistently recommended.

Occasionally a farmer may make a good strike and make money by taking hold of a new thing and pushing it for a year or two, then dropping it. But there is more often failure than success in this method. The man who makes the most steady gains is he who takes up a plan and sticks to it through thick and thin. When everybody goes into one product, and creates a greater supply than there is a demand for it, and the majority leave it for something else, he *sticks to it*, and, in the long run, makes money. The most brilliant success often comes from learning to grow a given crop at a less expense than anyone else can. Hence the good policy of growing that which one knows most about.—*Detroit Tribune.*

J. C. Dillon, Farm Superintendent of Massachusetts Agricural College, writes the *Massachusetts Ploughman* that "as working cattle, I prefer bulls to oxen. They are quicker, stronger, and, being more wide-awake and observant, are more easily taught either good or bad habits."

Mr. Tennyson's Drama.

Mr. Tennyson's drama, which he has been at work on for so long a time, is now in press and soon will be published. It is entitled "Queen Mary," and embraces the life of Mary Tudor from her accession to her death, together with the chief scenes in her reign.

A Michigan arboriculturist claims to have discovered how to give any desired flavor to fruit while it is growing on the tree. This invention will doubtless prove of infinite value in enabling New Jersey to produce genuine French champagne direct from the apple, without the intermediate stage of cider.